



PEARL OF THE SEA

SHRIMP KATSU BURGER

Crispy, golden shrimp katsu burger, seasoned with a delicate blend of herbs and spices, enhancing its rich, savory umami flavor.

INGREDIENTS

Shrimp, Shrimp paste, Seasoning powder, Potato starch, Fresh chili, Green onion, Salt.

Coating: Pre-dusting powder, Batter mix, Panko breadcrumbs.

Allergen Information: Contains crustacean. May contain traces of wheat and egg.

Nutrition Facts

1 serving per container

Serving size 100g

Amount Per Serving

Calories 180

% Daily Value *

Total Fat 5.6g 7%

Saturated Fat 1.5g 8%

Trans Fat 0g

Sodium 318mg 14%

Total Carbohydrate 22g 8%

Total Sugars 1.1g

Protein 10.3g 21%

Iron 0mg 0%

Potassium 0mg 0%

* The Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



COOKING INSTRUCTIONS



GRILL: Preheat grill over medium heat. Thoroughly spray or oil the grill. Cook burgers for 4 minutes per side, until the shrimp turns opaque and reaches an internal temperature of 165°F (74°C).



PAN FRY: Preheat a skillet to medium and add a little oil. Cook burgers for 4 to 5 minutes per side, until the shrimp turns opaque and reaches an internal temperature of 165°F (74°C).



CONVENTIONAL OVEN: Preheat oven to 400°F (200°C). Spray or oil a baking sheet. Place burgers on a sheet and bake on center rack for 7 to 8 minutes per side, until the shrimp turns opaque and reaches an internal temperature of 165°F (74°C). Oven temperatures may vary. Adjust cooking times accordingly.



AIR FRYER: Preheat the air fryer to 390°F (200°C) for 3 minutes. Spray the bottom of the air fryer basket lightly with oil. Put the shrimp burger in the air fryer basket and spray the burger lightly with oil.

Air fry for 5 minutes. Turn the shrimp over. Air fry for another 5 minutes. At this point the shrimp might be golden and crispy, or it might need another 5 minutes (it depends on your particular air fryer).

For food safety, quality and thorough cooking, please follow the instructions below. Keep frozen until ready to prepare. Product is not ready to eat until fully cooked to an internal temperature of 165°F (73.89 °C).